

Bob's

Steak & Chop House



APPETIZERS

SHRIMP PLATTER* Two of Each: Shrimp Cocktail, Shrimp Remoulade and Fried Shrimp	26
JUMBO SHRIMP COCKTAIL OR REMOULADE* Jumbo Shrimp Cocktail or Remoulade*	22
FRIED CALAMARI* Cocktail Sauce	17
ONION RINGS	13
MARYLAND-STYLE CRAB CAKE Honey Mustard Sauce	23
SEARED SCALLOPS* Three U8 Scallops, Citrus Beurre Blanc, Nueske's Bacon and Florida Burnt Honey	32
TUNA TARTARE* Grade A Tuna, Sesame Oil, Hawaiian Sea Salt and Sriracha	24
LOBSTER BISQUE	13

SALADS

Dressings | Vinaigrette, Bleu Cheese, Ranch, Thousand Island, Champagne Vinaigrette

THE WEDGE Bleu Cheese Dressing, Crumbled Bleu Cheese and Bacon	14
CHOPHOUSE SALAD Greens, Cucumbers, Tomatoes, Bell Peppers, Onions, Bacon and Hearts of Palm	13
CAESAR SALAD Caesar Dressing, Parmesan Cheese and Croutons	13
MIXED GREENS SALAD Champagne Vinaigrette, Apples, Spicy Pecans and Goat Cheese	13
BLEU CHEESE SALAD Bleu Cheese Dressing, Crumbled Bleu Cheese, Romaine, Chopped Eggs and Pecans	13
BEEFSTEAK TOMATOES & RED ONIONS Vinaigrette Dressing and Crumbled Bleu Cheese	14
CHOPPED TOMATOES, ONIONS & FRESH MOZZARELLA Vinaigrette Dressing	13
TOSSED SALAD	11

STEAKS & CHOPS*

All entrées are served with a glazed carrot and a choice of baked potato, smashed potatoes, or skillet fried potatoes topped with sautéed onions and peppercorn gravy. Substitute sweet potato for \$3.

SNAKE RIVER FARMS BLACK LABEL WAGYU FILET	8 OZ	95
PRIME FILET MIGNON	9 OZ	55
	12 OZ	65
PRIME RIBEYE	14 OZ	58
PRIME "CÔTE DE BOEUF" BONE-IN RIBEYE	22 OZ	86
WAGYU TOMAHAWK RIBEYE	32 OZ	124
PRIME NEW YORK STRIP	14 OZ	62
PRIME "BONE-IN" KANSAS CITY STRIP	18 OZ	68
VEAL PORTERHOUSE CHOP*	20 OZ	50
PRIME PORTERHOUSE	28 OZ	74
DRY AGED PORK TOMAHAWK House Made Applesauce	16 OZ	45
AUSTRALIAN RACK OF LAMB		56
SEARED DUCK BREAST Luxardo Cherry Sauce		36
PRIME FILET & BROILED LOBSTER Two 3 oz Medallions and a 6 oz Broiled Lobster Tail		86

SEAFOOD*

BROILED VERLASSO SALMON Maitre d' Butter	40
MARYLAND-STYLE CRAB CAKES Honey Mustard Sauce	46
BROILED JUMBO SHRIMP SCAMPI Black Pepper Pasta with Bacon	38
FRIED JUMBO SHRIMP	38

Toppings | Oscar Style \$25 • Bleu Cheese Fondue \$3 • Caramelized Onions \$3

Sauces | Bearnaise \$3 • Hollandaise \$3 • Peppercorn Gravy \$3

SIDE DISHES

FRESH BROCCOLINI	12	MACARONI & CHEESE	14
ROASTED BRUSSELS SPROUTS	14	SAUTÉED MUSHROOMS	12
GRILLED ASPARAGUS	14	CREAMED CORN	12
SAUTÉED SPINACH & MUSHROOMS	12	CREAMED SPINACH	12

20% gratuity will be added to parties of 8 or more.

*These items may be cooked to order or offered undercooked. Eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness.

Signature Cocktails

CLASSIC MARTINI 16

Hendrick's Gin, Carpano Dry Vermouth,
Bob's Orange Bitters

DIRTY GIBSON 16

Ketel One Vodka, Onion Brine, Lemon Bitters

THE DIRTY BOB MARTINI 16

Grey Goose Vodka, Barrel Aged Olive Brine,
Carpano Dry Vermouth

APEROL SPRITZ 14

Aperol, Liber & Co. Blood Orange Cordial,
Cinzano Prosecco, Q Club Soda

BOB'S MULE 14

Tito's Handmade Vodka, Fresh Lime,
Monin Agave Nectar, Q Ginger Beer

THE MARGARITA 14

Dulce Vida Blanco Tequila, Naranja Orange Liqueur,
Fresh Agave Sour, Fresh Lime,
Barrel Aged Agave Nectar, Black Salt

COSMOPOLITAN 14

Grey Goose L'Orange Vodka,
Ramazzotti Aperitivo Rosato, Cranberry Juice,
Monin Hibiscus Syrup, Fresh Lime

AGED WELL RUM PUNCH 15

Don Q Reserva 7 Yr. Aged Rum,
Rémy Martin 1738 Cognac, Pineapple Juice,
Fresh Agave Sour, Angostura Bitters

HYE TIDE 18

Garrison Brothers Small Batch Bourbon,
Grand Marnier, Fresh Tarragon, Grapefruit Bitters

SMOKED NEGRONI 16

SMOKED TABLESIDE PRESENTATION

Zephyr Black Gin, Campari, Carpano Antica Sweet
Vermouth

BRIGHT LIGHTS 18

Michter's Small Batch Bourbon, Carpano Antica
Sweet Vermouth, Amaro Montenegro, Rhubarb Bitters

OAK FASHIONED 18

Oak & Eden Bourbon, Pecan Infused Amaro,
Liber & Co. Caramelized Fig Syrup, Barrel Aged Bitters

VELVET MARTINI 15

Disaronno Velvet, Pecan Infused Amaro,
Chilled Espresso, Monin Spiced Brown Sugar,
Aztec Chocolate Bitters

GARRISON BROTHERS BOURBON FLIGHT 28

a sampling of 1 oz. each

Small Batch, Single Barrel, "Bob's Select" Single Barrel

Wines By the Glass

WHITE & ROSÉ

VALDO *BRUT 187ML* Prosecco, Italy 12

BARTON & GUESTIER Cotes De Provence 12

WITHER HILLS Sauvignon Blanc, Marlborough 12

WILLAMETTE Riesling, Willamette Valley, Oregon 13

STEMMARI Moscato, Terre Siciliane 14

JUSTIN Sauvignon Blanc, Central Coast 15

SANTA MARGHERITA Pinot Grigio, Valdadige, Italy
19

CHARDONNAY

LANDMARK *OVERLOOK* Sonoma County 14

CHALK HILL ESTATE Sonoma Coast 16

SONOMA-CUTRER *RUSSIAN RIVER RANCHES*
Sonoma Coast, California 17

ROMBAUER *CARNEROS* Napa Valley 20

PINOT NOIR

ELOUAN Oregon 15

MEIOMI California 16

BOEN TRI-COUNTY California 17

LA CREMA Sonoma 18

MERLOT

VELVET DEVIL Columbia Valley, Washington 15

MARKHAM Napa Valley 18

CABERNET SAUVIGNON

BONANZA California 14

COLUMBIA CREST *H3* Columbia Valley, Washington
15

JOEL GOTT *815* California 16

JUSTIN Paso Robles, California 19

QUILT Napa Valley 22

ALTERNATE REDS

TURLEY WINE CELLARS *JUVENILE* Zinfandel,
California 16

INDIA INK *KULETO ESTATE* Red Blend, California
19

RED SCHOONER Red Blend, Argentina 22

Hand-Craft Mocktails

THE BIG CARROT 9

Carrot Juice, Monin Tangerine Syrup,
Fresh Lemon, Q Ginger Beer

CINDERELLA STATE 9

Liber & Co. Passionfruit Syrup, Monin
Vanilla Syrup, Balsamic Vinegar, Q
Club Soda

LITTLE DARLING 9

Seedlip Spice, Chilled Espresso, Sweet
Cream